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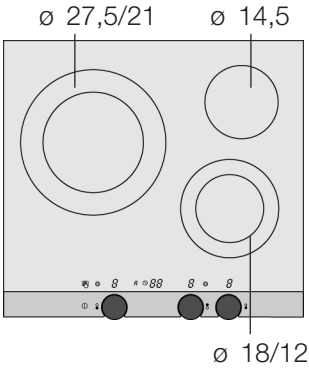

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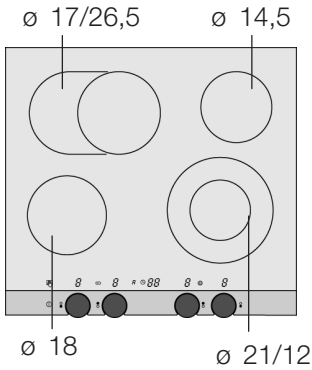

Ø = cm

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⚠ Safety precautions

Read this instruction manual carefully. This will enable you to operate your hob safely and correctly.

Please keep the instruction manual, installation instructions and the appliance certificate in a safe place. If the appliance changes owners, this documentation should always be included.

Check the appliance for damage after unpacking it. Do not switch on the appliance if it is damaged.

Safety information for this appliance

This appliance is intended only for domestic use. This appliance must only be used for food preparation. Never leave the appliance unattended during operation.

Safe operation

Adults and children must not operate the appliance without supervision if

- they do not have the physical or mental ability,
- or they lack the knowledge and experience required,

to operate the appliance correctly.

Overheated oil and fat

Risk of fire. Overheated oil or fat can ignite very quickly. Never leave hot oil or fat unattended. Never attempt to extinguish burning fat or oil with water. Extinguish the flames with a lid or a plate. Switch the hotplate off.

Hot hotplates

Risk of burning. Never touch hot hotplates. Small children must be kept at a safe distance from the hob.

Risk of fire. Never place combustible items on the hob.

Risk of fire. Do not keep combustible objects or aerosol cans in drawers directly underneath the hob.

Wet saucepan bases and hotplates	Risk of injury. Steam pressure may build up if there is liquid between the saucepan base and the hotplate. This may cause the pan to jump suddenly. Always keep the hotplate and the bases of saucepans dry.
Cracks in the ceramic	Risk of electric shock. Switch off the circuit breaker in the fuse box if the ceramic has fractures, flaws or cracks. Call the after-sales service.
The hotplate heats up but the display does not work	Risk of burning. Switch off the hotplate if the display is not working. Call the after-sales service.
The hob switches off automatically	Risk of fire. If the hob switches itself off and can then no longer be used, it may unexpectedly switch itself on later. In order to prevent this, disconnect the hob from the power supply. To do so, switch off the circuit breaker in the fuse box. Call the after-sales service.
Incorrect repairs	Risk of electric shock. Incorrect repairs are dangerous. Switch off the circuit breaker in the fuse box, if the appliance is faulty. Call the after-sales service. Repairs may only be carried out by one of our experienced after-sales engineers.

Causes of damage

Bases of pots and pans

Rough pot and pan bases scratch the ceramic.

Avoid boiling pots dry. This may cause damage.

Hot pots and pans

Never place hot pots or pans on the control panel, the display area or the surround.
This may cause damage.

Hard and pointed objects

Damage can occur if hard or pointed objects fall on the hob.

Foil and plastic

Aluminium foil and plastic containers melt on hot hotplates. Oven protective foil is not suitable for your hob.

Overview

The following table provides an overview of the most frequent kinds of damage:

Damage	Cause	Action
Stains	Food spills	Remove spills immediately with a glass scraper.
	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
Scratches	Salt, sugar and sand	Do not use the hob as a work surface or storage space.
	Rough pot and pan bases scratch the ceramic.	Check your cookware.
Discolouration	Unsuitable cleaning agents	Use only cleaning agents which are suitable for ceramic.
	Pan abrasion (e.g. aluminium)	Lift the pots and pans when moving them.
Blisters	Sugar, food with a high sugar content	Remove spills immediately with a glass scraper.

Environmental protection

Environmentally-friendly disposal

Unpack the appliance and dispose of the packaging in an environmentally-responsible manner.

This appliance is labelled in accordance with European Directive 2002/96/EU on Waste Electrical and Electronic Equipment - WEEE.

The directive provides a framework for the collection and recycling of old appliances, which is valid across the EU.

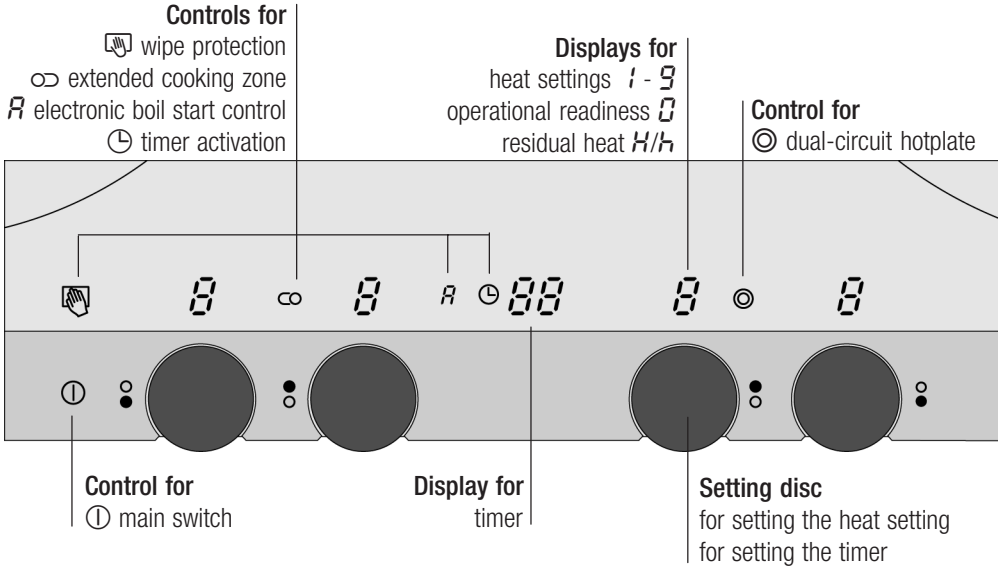
Tips for saving energy

- Always use the right lid for the pan in question. Cooking without the lid requires four times as much energy.
- Use pots and pans with even bases. Using cookware with uneven bases increases energy consumption.
- The diameter of the base of your pot or pan should match the size of the hotplate. In particular, if pots that are too small are placed on the hotplate, energy is wasted.
  Please note: Cookware manufacturers often specify the diameter of the top of the pan. This is usually bigger than the diameter of the base of the pan.
- Use a small pan for small quantities of food.
  A larger, less full saucepan requires more energy.
- Use only a little water when cooking. This saves energy. It also preserves vitamins and minerals in vegetables.
- Switch to a lower heat setting as soon as possible.
- Use the residual heat of the hob. For longer cooking times, you can switch the hotplate off 5 to 10 minutes before the end of cooking.

Getting to know your appliance

The instruction manual is the same for various different hobs. An overview of the models with their dimensions is given on *page 2*.

The control panel



Controls

When you touch a symbol, the respective function is activated.

Notes

Always keep the controls dry. Moisture reduces their effectiveness.

Bending or striking the metal panel, e. g. by knocking a pan against it, may cause a malfunction.

The hotplates

	Hotplate	Activating and deactivating
○	Single-circuit hotplate	
◎	Dual-circuit hotplate	Touch the ◎ symbol
⊂⊃	Extended cooking zone	Touch the ⊂⊃ symbol

When the hotplate is activated: the corresponding indicator lights up.

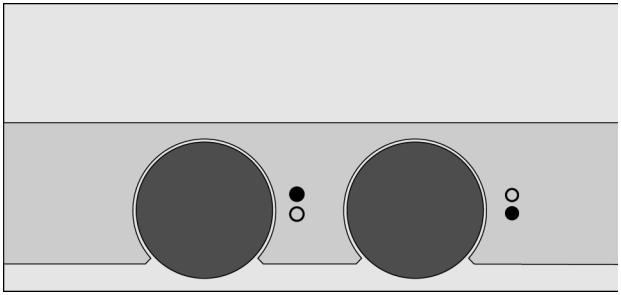
When a hotplate is switched on, the last selected size is automatically selected again.

Residual heat indicator

The hob has a two-stage residual heat indicator for each hotplate.

If H appears on the display, the hotplate is still hot. It may be used, for example, to keep a small meal warm or to melt chocolate coating. As the hotplate cools down further, the display changes to h. The display remains lit until the hotplate has cooled sufficiently.

Setting discs



You can set the heat settings and the timer by turning the setting discs.

You can remove the setting discs. This makes cleaning easier.

You can also remove the setting discs when the hob is in operation. The hotplates switch off after 3 seconds. The residual heat indicator H/h appears in the display.

If you refit the setting disc during operation, you can make new settings.

Always place the setting disc in the recess with the high-gloss side facing down.

Storing setting discs

The setting discs are magnetic. Keep the setting discs away from magnetic data media, such as video cassettes, diskettes, credit cards or cards with magnetic strips. The data these contain could otherwise be wiped.
They can also cause interference in television sets and monitors.

For wearers of electronic implants, e.g. a pacemaker, an insulin pump.
Implants could be affected by magnetic fields.
You must therefore never carry the setting discs in your pockets. They must be kept at least 10 cm from pacemakers.

Note

The setting discs are magnetic. Small metal parts which attach themselves to the underside can scratch the surface of the glass ceramic and front moulding. Always wipe and clean the setting discs thoroughly.

Setting the hob

This section informs you how to set the hotplates. The table shows heat settings and cooking times for various meals.

Switching the hob on and off

Switch the hob on and off using the main switch.

To switch on: touch the ⏻ symbol. The 0 hotplate indicators light up. The hob is ready for use.

To switch off: Touch the ⏻ symbol until the 0 hotplate indicators go out. All hotplates are switched off. The residual heat indicator remains on until the hotplates have cooled down sufficiently.

Note

The hob switches off automatically if all hotplates have been switched off for more than 10 seconds.

Setting a hotplate

Use the setting discs to set the desired heat setting.

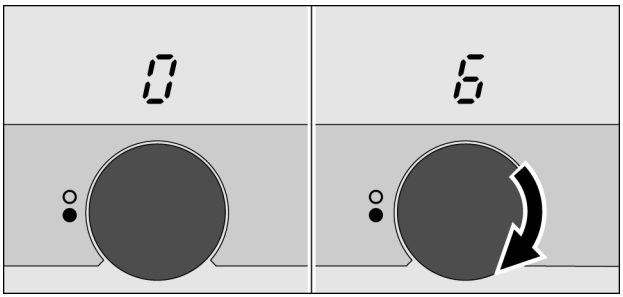
Heat setting 1 = lowest setting
Heat setting 9 = highest setting

There is an intermediate setting between each heat setting. This is identified by a dot.

To set a heat setting:

The hob must be switched on.

Select the hotplate. Turn the appropriate setting disc until the heat setting indicator shows the desired heat setting.



The hotplate is switched on.

To change the heat setting: Use the setting disc to set the new heat setting.

To switch off the hotplate: Use the setting disc to adjust the setting to 0. After about 10 seconds, the residual heat indicator appears.

Note Hotplate temperature is regulated by the heat switching on and off. The heat may also switch on and off at the highest setting.

Table of cooking times

The following table provides some examples.

Cooking times may vary depending on the type of food, its weight and quality. Deviations are therefore possible.

For bringing liquids to the boil, use heat setting 9.

	Ongoing cooking setting	Simmer time in minutes
Melting		
Chocolate, couverture, butter, honey	1-2	-
Gelatine	1-2	-
Heating and keeping warm		
Stew (e.g. lentil stew)	2	-
Milk**	1-2	-
Heating sausages in water**	3-4	
Defrosting and heating		
Spinach, frozen	2-3	20-30 mins
Goulash, frozen	2-3	10-15 mins
Poaching, simmering		
Dumplings	4-5*	20-30 mins
Fish	4-5*	10-15 mins
White sauces, e.g. Béchamel	1-2	3-6 mins
Emulsified sauces, e.g. Béarnaise sauce, Hollandaise sauce	3-4	8-12 mins

	Ongoing cooking setting	Simmer time in minutes
Boiling, steaming, stewing		
Rice (with double the quantity of water)	2-3	15-30 mins
Rice pudding	1-2	25-35 mins
Unpeeled boiled potatoes	4-5	25-30 mins
Boiled potatoes	4-5	15-25 mins
Pasta, noodles	6-7*	6-10 mins
Stew, soups	3-4	15-60 mins
Vegetables	2-3	10-20 mins
Vegetables, frozen	3-4	10-20 mins
Cooking in a pressure cooker	4-5	-
Braising		
Roulades	4-5	50-60 mins
Pot roasts	4-5	60-100 mins
Goulash	2-3	50-60 mins
Frying**		
Escalope, plain or breaded	6-7	6-10 mins
Escalope, frozen	6-7	8-12 mins
Cutlet, plain or breaded	6-7	8-12 mins
Steak (3 cm thick)	7-8	8-12 mins
Chicken breast (2 cm thick)	5-6	10-20 mins
Chicken breast, frozen	5-6	10-30 mins
Fish and fish fillet, plain	5-6	8-20 mins
Fish and fish fillet, breaded	6-7	8-20 mins
Fish and fish fillet, breaded and frozen, e.g. fish fingers	6-7	8-12 mins
Scampi and prawns	7-8	4-10 mins
Stir fry, frozen	6-7	6-10 mins
Pancakes	6-7	continuous
Omelette	3-4	continuous
Fried eggs	5-6	3-6 mins
Deep frying (fry 150-200 g per portion in 1-2 l oil**)		
Frozen products, e.g. chips, chicken nuggets	8-9	
Croquettes	7-8	
Meat balls	7-8	
Meat, e.g. chicken portions	6-7	
Fish, breaded or battered	5-6	
Vegetables, mushrooms, breaded or battered	5-6	
Small baked products, e.g. doughnuts, fruit in batter	4-5	

* Simmering without lid

** Without lid

Electronic boil start control

The electronic boil start control heats the hotplate using the highest heat setting and then switches down to the simmer setting you have selected.

The time taken for the hotplate to heat up depends on the simmer setting selected.

Setting the electronic boil start control

The electronic boil start control can only be activated in the first 30 seconds after you have switched on the hotplate:

1. Set the desired simmer setting for the hotplate.
2. Touch the A symbol.

The electronic boil start control is activated. A and the simmer setting flash alternately on the display.

After the food has been brought to the boil, only the simmer setting remains lit on the display.

Table of cooking times for electronic boil start control

The table below shows which dishes electronic boil start control can be used for.

The smaller quantities specified are for the smaller hotplates and the larger quantities are for the larger hotplates. The values given are guidelines.

Dishes with electronic boil start control	Quantity	Heat setting	Total cooking time in minutes
Heating			
Stock	500 ml-1 l	A 7-8	4-7 mins
Creamy soups	500 ml-1 l	A 2-3	3-6 mins
Milk**	200-400 ml	A 1-2	4-7 mins
Heating and keeping warm			
Stew (e.g. lentil stew)	400-800 g	A 1-2	-

Dishes with electronic boil start control	Quantity	Heat setting	Total cooking time in minutes
Defrosting and heating			
Frozen spinach	300-600 g	A 2-3	10-20 mins
Frozen goulash	500 g-1 kg	A 2-3	20-30 mins
Poaching			
Fish	300-600 g	A 4-5*	20-25 mins
Boiling			
Rice (with double the quantity of water)	125-250 g	A 2-3	20-35 mins
Unpeeled boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	30-40 mins
Boiled potatoes with 1-3 cups of water	750 g-1.5 kg	A 4-5	20-30 mins
Vegetables with 1-3 cups of water	500 g-1 kg	A 2-3	15-20 mins
Frozen vegetables with 1-3 cups of water	500 g-1 kg	A 4-5	
Braising			
Roulades	4 pieces	A 4-5	50-60 mins
Pot roasts	1 kg	A 4-5	80-100 mins
Frying**			
Escalope, plain or breaded	1-2	A 6-7	8-12 mins
Cutlet, plain or breaded	1-2	A 6-7	8-12 mins
Steak (3 cm thick)	1-2	A 7-8	8-12 mins
Fish and fish fillet, breaded	1-2	A 6-7	8-12 mins
Fish and fish fillet, breaded and frozen, e.g. fish finger	200-300 g	A 6-7	8-12 mins
Pancakes		A 6-7	continuous frying

* Simmering without lid

** Without lid

Tips for the electronic boil start control

Electronic boil start control is designed to conserve food's nutritional value while using little water for cooking.

- Add only approximately 3 cups of water to the food for large hotplates and approximately 2 cups of water for small hotplates.
- Place a lid on the saucepan.
- Electronic boil start control is not suitable for food that is cooked in a large volume of water (e.g. pasta).

Childproof lock

You can use the childproof lock to prevent children from switching on the hotplates.

Switching the childproof lock on and off

The hob must be switched off.

To switch on: touch the symbol for approximately 4 seconds. The symbol lights up for 10 seconds. The hob is locked.

To switch off: touch the symbol for approximately 4 seconds. The hob is unlocked.

Automatic childproof lock

This function automatically activates the childproof lock every time you switch the hob off.

Switching on and off

You can find out how to switch the automatic childproof lock on and off in the Basic settings section.

Timer

The timer can be used in two different ways:

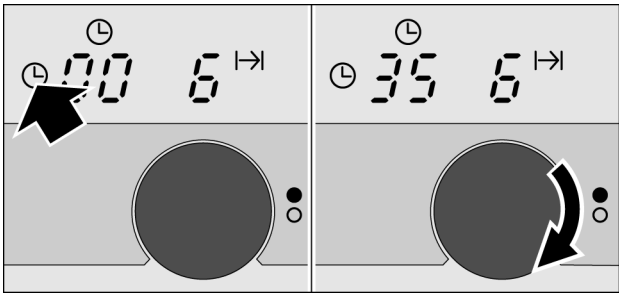
- To switch a hotplate off automatically
- As a kitchen timer

Automatic hotplate switch-off

You enter a cooking time for the relevant hotplate. When the cooking time has elapsed, the hotplate switches off automatically.

Setting the cooking time

1. Set the heat setting.
2. Touch the ◷ symbol.
   The I→I indicators light up for all hotplates that are switched on. 00 lights up on the timer display. ◷ lights up above the timer display for 10 seconds.
3. During this period, use the dial for the relevant hotplate to set the desired cooking time.
   The I→I indicator for the hotplate lights up brightly.



The time counts down. If you have set a cooking time for several hotplates, you can display each cooking time. To do this, touch the ◷ symbol repeatedly until the I→I indicator lights up brightly for the desired hotplate.

When the cooking time has elapsed

When the cooking time has elapsed, the hotplate switches off. You will hear a signal and 00 lights up on the display for 10 seconds. The |→| indicator lights up brightly. Touch the ◷ symbol. The displays go out and the audible signal ceases.

Changing or cancelling the cooking time

Touch the ◷ symbol repeatedly until the desired |→| indicator lights up brightly. ◷ lights up above the timer display for 10 seconds. During this period, change or set the cooking time to 00 in the settings area.

Note

You can set a cooking time of up to 99 minutes.

Automatic timer

You can use this function to preselect a cooking time for all hotplates. Each time a hotplate is switched on, the preselected cooking then counts down. When the cooking time has elapsed, the hotplate switches off automatically.

You can find out how to switch on the automatic timer in the Basic settings section.

Notes

You can change the cooking time for a hotplate or switch off the automatic timer for the hotplates.

Touch the ◷ symbol repeatedly until the desired |→| indicator lights up brightly. Use the setting disc to change the cooking time or set it to 00.

Kitchen timer

You can use the kitchen timer to set a time of up to 99 minutes. It runs independently of all the other settings.

Setting procedure

1. Touch the ◷ symbol repeatedly until the 🔔 indicator for the kitchen timer lights up. 00 lights up on the timer display. ◷ lights up above the timer display for 10 seconds.
2. Within this period, set the desired time with any one of the setting discs.

The timer starts counting down after a few seconds.

When the cooking time has elapsed

A signal sounds once the time has elapsed. 00 lights up on the timer display. The 🔔 indicator for the kitchen timer lights up brightly. After 10 seconds, the indicator switches off.

Changing the time

Touch the ◷ symbol repeatedly until the 🔔 indicator for the kitchen timer lights up brightly. Make your new settings.

Automatic time limit

If a hotplate is in use for a long time without the setting being changed, the automatic time limit is activated.

The hotplate stops heating. F and 8 flash alternately on the hotplate display.

The display goes out when you touch any control panel. You can make new settings.

When the time limit is activated depends on the heat setting selected (1 to 10 hours).

Wipe protection

If you wipe over the control panel while the hob is switched on, settings may be altered.

To prevent this from happening, your hob has a wipe protection function. Touch the 🖐 symbol. A signal sounds. The control panel is locked for 30 seconds. You can wipe over the control panel and remove the setting discs without altering the settings.

Note

The main switch is excluded from the wipe protection function. You can switch off the hob at any time.

Basic settings

Your appliance has various basic settings. You can adapt these settings to your needs.

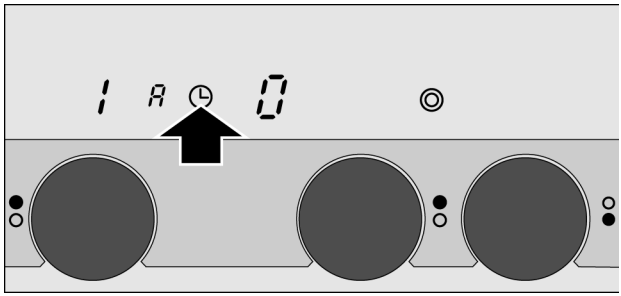
Indicator	Function
c 1	**Automatic childproof lock** 0 Switched off.* 1 Switched on.
c2	**Audible signal** 0 Confirmation signal and operation error signal switched off. 1 Only operation error signal switched on. 2 Confirmation signal and operation error signal switched on.*
c5	**Automatic timer** 0 Switched off.* 1-99 Cooking time after which the hotplates switch off.
c6	**Duration of the timer end signal** 1 10 seconds.* 2 30 seconds. 3 1 minute.
c7	**Activation of the filament circuits** 0 Switched off. 1 Switched on. 2 Last setting before the hotplate was switched off.*
c0	**Reset to basic settings** 0 Switched off. 1 Switched on.

* Basic setting

Changing the basic settings

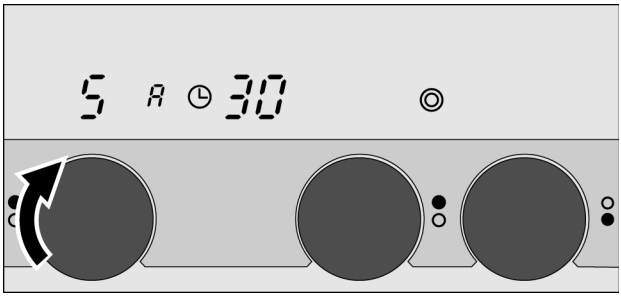
The hob must be switched off.

1. Switch on the hob.
2. Within the next 10 seconds, touch the ◷ symbol for 4 seconds.



c and 1 flash alternately in the left-hand display;
0 lights up in the right-hand display.

3. Touch the ◷ symbol repeatedly until the desired symbol appears on the left-hand display.
4. Use the setting disc to set the desired value.



5. Touch the ◷ symbol for 4 seconds.

The setting is activated.

Switching off

To exit the basic setting, switch off the hob with the main switch and make new settings.

Cleaning and care

The information in this section provides help on how best to care for your hob.

Suitable maintenance and cleaning products can be purchased from the after-sales service or in our e-Shop.

Ceramic

Cleaning

Clean the hob after each use. This will prevent spills from burning onto the ceramic.

Only clean the hob when it has cooled down sufficiently.

Only use cleaning agents which are suitable for ceramic. Follow the cleaning instructions on the packaging.

Never use:

- Undiluted washing-up liquid
- Detergent intended for dishwashers
- Scouring agents
- Harsh cleaning agents such as oven spray or stain remover
- Abrasive sponges
- High-pressure cleaners or steam jet cleaners

Ground-in dirt can be best removed with a glass scraper, available from retailers. Please note the manufacturer's instructions.

You can also obtain a suitable glass scraper from our after-sales service or from the e-Shop.

Cleaning the control panel

Use only warm, soapy water.
Do not use sharp tools or abrasive agents. The glass scraper should not be used for this purpose. The control panel could be damaged.

Lemon and vinegar are not suitable for cleaning the control panel. They could create dull areas.

Setting discs

It is best to clean the setting discs with lukewarm soapy water only. Do not use harsh or abrasive agents. Do not clean the setting discs in the dishwasher.

Rectifying faults

Malfunctions often have simple explanations. Please read the following notes before calling the after-sales service.

Indicator	Fault	Action
Blank	There is no power supply.	Check the household fuse for the appliance. Check whether there is a power cut by trying other electronic appliances.
Blank	The setting disc is difficult to turn. Turning it does not modify the values.	Dirt has collected under the setting disc. Clean the setting disc and front panel with a damp cloth.
E is flashing	The controls are damp or an object is resting on them.	Dry the controls or remove the object.
Er + number	Electronic fault.	Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears on the display again.
F2	The electronics have overheated and have switched off the corresponding hotplate.	Wait until the electronics have cooled down sufficiently. Then touch a control for the hotplate.*
F4	The electronics have overheated and have switched off all hotplates.	Wait until the electronics have cooled down sufficiently. Then touch any control.*
F8	The hotplate was in operation for too long and has switched itself off.	You can switch the hotplate back on again immediately.
F9	Electronic fault.	Switch the appliance off and back on again after about 30 seconds using either the household fuse or the circuit breaker in the fuse box. Contact the after-sales service if this appears on the display again.

* Do not place hot pans close to or on the control panel

After-sales service

Our after-sales service is there for you if your appliance should need to be repaired. You will find the address and telephone number of your nearest after-sales service point in the phone book. The after-sales service centres listed will also be happy to give you the details of an after-sales service point near you.

E number and FD number

Please quote the E number (product number) and the FD number (production number) of your appliance when contacting the after-sales service. The rating plate bearing these numbers can be found on the appliance certificate.

Please note that a visit from an after-sales service engineer is not free of charge, even during the warranty period.

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